

— FIRST PRESS —

Charcuterie

three styles of cured meats, fresh and dried fruit, with crostini and house-made mustard. 13

Cabernet Sauvignon

Artisan Cheese

a selection of three gourmet cheeses accompanied with fruit and crostini. 12

Sauvignon Blanc

Taste of EdgeWild

a selection of artisan cheeses and salami, house-made lavash and crostini, fresh and dried fruit and assorted nuts with complimenting spread. 19

Cabernet Sauvignon or Sauvignon Blanc

Tuna Tacos

seared ahi tuna, roasted red pepper, caramelized onion, avocado-cilantro cream, grilled scallions, and queso fresco in a crispy wonton shell. 12

Riesling

Pistachio Crusted Herbed Goat Cheese

warmed and topped with quince syrup, served with crostini. 10

Pinot Gris

Chardonnay Seared Scallops

on rosemary risotto cakes with butternut-maple puree and pancetta. 13

Sauvignon Blanc

Dry Rubbed Wings

half pound of triple dry rubbed smoked wings. 10

Pinot Noir

Santa Fe Stack

two griddled corn cakes topped with lump crab, avocado, cilantro lime aioli, queso fresco and blue corn tortilla strips. 10

Gewurztraminer

Mediterranean Hummus

a rich blend of chickpeas, lemon juice, garlic and tahini finished with kalamata olive tapenade and served with flatbreads. 9

Traminette

Roasted Garlic Mussels

Prince Edward Island mussels, roasted garlic, oven-dried tomatoes, and bacon in a seafood broth with crushed red pepper. 11

Chardonnay

Steak Bruschetta

grilled rosemary filet, bleu cheese, arugula, chianti braised shallots, grilled baguette, shaved parmesan and balsamic reduction. 12

Merlot

Truffle Fries

crispy potato frites, parmesan, parsley, garlic and truffle salt, with kalamata olive aioli. 9

Chardonnay

Crab Cakes

lump crab, roasted corn and roasted red pepper served on cilantro pesto aioli with crispy butternut peels. 12

Gruener Veltliner

— A LITTLE GREEN —

*Chardonnay Poached Salmon - 4 * Grilled Chicken Breast - 3 * Grilled Shrimp - 4*

Vineyard Salad

mixed greens, tomatoes, croutons, parmesan, with choice of red grape vinaigrette or herbed ranch topped with a goat cheese fritter. 6 / 9

Sparkling

Napa Valley

field greens, candied walnuts, roasted pears, bleu cheese tossed in our rich fig balsamic. 6 / 9

Pinot Gris

Old World Italian

mixed greens, sliced grilled chicken breast, salami, artichokes, oven-dried tomatoes, haricot verts, kalamata olives, croutons, and parmesan with a merlot-shallot vinaigrette. 11

Pinot Noir

Char Broiled Caesar Wedge

grilled romaine wedge topped with lemon, fresh cracked pepper, shaved parmesan, garlic roasted croutons and house-made dressing. 8

Chardonnay

Thai Steak

mixed greens, grilled filet, carrots, red peppers, mint, basil, mango, avocado, crispy wonton strips and spicy Thai vinaigrette. 13

Syrah

Arugula and Spinach

with chardonnay-poached salmon, goat cheese, bacon, candied pistachios with a roasted garlic vinaigrette. 12

Chardonnay

Gluten free menu available upon request.

Consuming raw or undercooked meats, poultry, seafood or egg may increase your risk of food-borne illness.

— LATE HARVEST SOUPS —

Forest Mushroom and Brie

shiitake, portobello, and oyster mushrooms blended in a rich cream, finished with French brie. 5 / 7

Chardonnay

Smoked Crab Chowder

smoked crab and fire-roasted corn in a charred tomato cream. 5 / 7

Pinot Noir

Five Onion

caramelized vidalia, red, and yellow onions, with shallots and leeks in a deep beef broth, gratinéed with gouda. 5 / 7

Moscato

— FULL-BODIED ENTREES —

Chardonnay Chicken

chardonnay-marinated chicken, grilled and served with dijon cream, asparagus and garlic mashed potatoes. 17

Chardonnay

Crab Topped Sirloin Filet

8 oz certified angus beef sirloin filet grilled and served with herb whipped potatoes, grilled asparagus and topped with black truffle cream and lump crab meat. 27

Pinot Noir

Applewood Plank Salmon

oven roasted with shallot-bacon crust, apple beurre blanc, roasted garlic haricot verts and creamy parmesan polenta. 23

Chardonnay

Vintner's Steak

14 oz grilled center-cut strip steak topped with roasted elephant garlic and butter, served with crispy parmesan-herbed potatoes and asparagus. 31

Cabernet Sauvignon

Berkshire Pork Medallions

two grilled Nueske bacon wrapped Berkshire pork medallions, honey glazed carrots, roasted garlic whipped potatoes, dark cherry molasses glaze. 24

Pinot Noir

Scallop and Shrimp Linguine

oven dried tomatoes, seafood broth, asparagus, light garlic cream, spinach, and pancetta. 23

Riesling

Beef Tenderloin Trio

each medallion is separately topped with roasted shiitake mushrooms, bleu cheese butter, and dijon mustard cream, served with mashed potatoes and smoked gouda creamed spinach. 28

Pinot Noir

Bison Meatloaf

pancetta wrapped bison meatloaf served with parsley and thyme whipped potatoes, roasted garlic haricot verts and rosemary jus. 19

Pinot Noir

Wild Catch

changes daily with our fresh catch and creative preparation.

— LIGHT VARIETALS —

Chicken Paillard

flattened chicken breast, seared and topped with a spinach and arugula salad in a fresh lemon dressing. 16

Sauvignon Blanc

Scallop and Vegetable Meritage

seared scallops, creamy polenta, grilled portobello, zucchini, yellow squash and red pepper with balsamic glaze and arugula pesto oil. 22

Chardonnay

Corkscrew Milano

stewed oven dried roma tomatoes, haricot verts, asparagus, spinach, roasted garlic, kalamata olives, and fusilli pasta tossed in extra virgin olive oil, crushed red pepper and parmesan. 14

Viognier

Petite Filets

two tenderloin medallions grilled and served over arugula pesto with julienned zucchini, red pepper, and yellow squash sautéed in basil oil. 23

Pinot Noir

Feel free to substitute any side choices from the list below.

— PERFECTLY PAIRED SIDES —

4 / each

Herb Whipped Potatoes/Roasted Garlic Mashed Potatoes

Herb & Parmesan Fried Potatoes

Garlic & Herb Bistro Fries

Creamy Parmesan Polenta

Butternut Squash Risotto

Grilled Asparagus

Smoked Gouda Creamed Spinach w/ Pine Nuts

Grilled Vegetable Cuvée

Haricot Verts and Roasted Garlic

Grilled Portobello

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WHOLE CLUSTER FLATS

Grilled Truffle Filet

shiitake mushrooms, grilled filet, caramelized onions, truffle cream sauce, mozzarella and provolone topped with fresh herbs. 15

Pinot Noir

Pesto Chicken

roasted chicken, pesto oil, sweet red peppers, mozzarella and provolone. 12

Gewurztraminer

Borracho

applewood smoked bacon, pasilla pulled pork, port wine soaked golden raisins, jalapeños, caramelized onion, mozzarella, provolone, olive oil and fresh herbs. 12

Riesling

Olive and Artichoke

kalamata olives, fresh spinach, roasted garlic oil, mozzarella and goat cheese. 11

Chardonnay

Shrimp and Bacon

sugar cured bacon, hickory smoked shrimp, roasted garlic oil, oven dried tomatoes, grilled corn, mozzarella and provolone cheese. 16

Pinot Noir

Margherita

oven dried tomatoes, fresh mozzarella, basil and pesto oil. 11

Sauvignon Blanc

STRUCTURED SANDWICHES

Substitute your side for a vineyard or napa salad - 1

BLT & E

thick cut sugar cane bacon, vine-ripened tomatoes, lettuce and two fried eggs on toasted five grain with pesto aioli. 9

Pinot Noir

Shaved Prime Rib Stack

roasted red pepper, white cheddar, and pesto aioli on griddled baguette. 13

Cabernet Sauvignon

Chicken & Brie

dijon grilled chicken breast, caramelized onions, melted French brie and merlot-strawberry preserves on toasted ciabatta. 10

Sauvignon Blanc

Killer Grilled Cheese

cheddar, brie, mozzarella, provolone, and roasted mushroom medley on rustic sour dough. 9

Pinot Gris

Midwest Burger

topped with white cheddar cheese and applewood smoked bacon on toasted ciabatta. 11

Syrah

Grilled Veggie

portobello mushroom, zucchini, yellow squash and red peppers grilled and topped with arugula, chianti braised shallots and pesto aioli on ciabatta. 9

Sauvignon Blanc

Smoked Shrimp Club

applewood smoked shrimp, sugar cured bacon, avocado, lettuce, tomato and cilantro pesto aioli on rustic baguette. 14

Chardonnay

Pasilla Pulled Pork

pasilla glazed pork with grilled poblano, caramelized onions, and avocado cream on ciabatta. 9

Riesling

Javelina Chicken

chardonnay marinated breast, grilled with white cheddar, thick cut bacon, roasted red peppers and cilantro-lime aioli on grilled ciabatta. 11

Vignole

B.Y.O.B.

Build Your Own Burger...and Make it Your Way!

Certified Angus Beef - 9 Wagyu (domestic Kobe beef) - 12 Bison - 14

add your choice of toppings - \$1 each

brie, cheddar, smoked gouda, blue cheese, avocado, egg, portobello, pepper and onions, chianti braised shallots, or jalapeños

sugar cured bacon - \$2

smoked shrimp - \$4

Pinot Noir



Restaurant and Winery

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